

AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A process for preparing a custard apple jam having a high higher shelf life and without discoloration, bitterness, and off-flavor, said process comprising steps of:

(a) mixing a sweetening agent with custard apple pulp;

(b) partially dehydrating the mixture of step (a) below the temperature of 55°C;

(c) adding a syrup comprising additives such as sweetening agent, preservatives, setting settling agent and other food additives; and

(d) boiling the mixture of step (c) at a temperature between 90 - 100°C and cooling the mixture to obtain the jam.

2. **(Currently amended)** A process as claimed in claim 1, said process comprising the steps of:

(a) obtaining the custard apple pulp;

(b) mixing the custard apple pulp of step (a) with a sweetening agent in the ratio of 1 : 0.5 to 1: 1 to obtain a pulp mixture, wherein the ratio is based on a wet weight of the pulp to a dry weight of the sweetening agent;

(c) partially dehydrating the pulp mixture of step (b) under vacuum below a temperature of 55°C to obtain a partially dehydrated pulp mixture;

(d) adding a preheated syrup containing a sweetening agent, a setting agent and a flavoring agent to the partially dehydrated pulp mixture of step (c);

(e) boiling the mixture of step (d) until ~~till~~ the total soluble solids reaches to 68°B to 70°B;

(f) adding food preservatives to the mixture of step (e) in the range of 50 ppm to 250 ppm allowing the mixture of step (e) to cool to the room temperature, and

(g) allowing the mixture of step (f) to cool to room temperature adding permitted food preservatives to the range of 50 ppm to 250 ppm to obtain the custard apple jam.

3. **(Original)** A process as claimed in claim 2 wherein in step (a), the custard apple pulp is obtained from fresh ripe custard apple fruits.

4. **(Original)** A process as claimed in claim 2 wherein in step (a), the custard apple pulp is obtained by scooping the pulp from ripe fruits using a pulper followed by separating the seeds from the same.

5. **(Original)** A process as claimed in claim 2 wherein in step (b), the sweetening agent used is sugar.

6. **(Original)** A process as claimed in claim 2 wherein in step (c), the pulp mixture is partially dehydrated under vacuum of 0.2 to 0.8 Kgcm⁻².

7. **(Original)** A process as claimed in claim 2 wherein in step (c), the pulp mixture is partially dehydrated to remove 40 to 60% moisture content.

8. **(Original)** A process as claimed in claim 2 wherein in step (d), the sweetening agent used is sugar.

9. **(Currently amended)** A process as claimed in claim 2 wherein in step (d), the tile setting agent used is pectin.

10. **(Original)** A process as claimed in claim 2 wherein in step (d) the flavoring agent used is citric acid.

11. **(Currently amended)** A process as claimed in claim 2, wherein the syrup comprises, in step (d) the partially dehydrated pulp is mixed with 10 to 30% by wt. of sugar, 0.7 to 1.0 % by wt. of pectin and 0.4 to 0.55 % by wt. of citric acid.

12. **(Canceled)**

13. **(Canceled)**

14. **(Currently amended)** A process as claimed in claim 2 wherein in step (e)(e), the mixture is boiled at a temperature ranging between 95°C to 98°C.

15. **(Previously presented)** A process as claimed in claim 2 wherein in step (g), the permitted food preservative is sodium benzoate.

16. **(Currently amended)** A custard apple jam comprising having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein said jam comprises custard apple pulp along with adequate quantity of a sweetening agent, a setting settling agent, a flavoring agent and a food preservative, wherein said jam has a high shelf life and is without discoloration, bitterness or off-flavor.

17. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process~~ as claimed in claim ~~161~~, wherein said jam contains 35-55% by wet wt. of custard apple pulp, 45 to 60% by wt. of a sweetening agent, 0.5 to 1.5% by weight of a setting ~~settling~~ agent, 0.25 to 1.0% by wt. of a flavoring agent and 0.01 to 0.05% by wt. of a food preservative.

18. **(Canceled)**

19. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process~~ as claimed in claim ~~161~~, wherein the sweetening agent is sugar.

20. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process~~ as claimed in claim ~~161~~, wherein the setting ~~settling~~ agent is pectin.

21. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process~~ as claimed in claim ~~161~~, wherein the flavoring agent is citric acid.

22. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process~~ as claimed in claim ~~161~~, wherein the food preservative is sodium benzoate.